2:Musil S-4, 5 (no date)1928 MD4 Rwala MD4

beans with an iron spoon fastened to the handle by means of a long copper chain, *id al-miḥmâse*. As soon as the coffee begins to turn brown, *ašḳarrat*, he lifts the plate from time to time, shakes it until the beans jump about, blows on and continues roasting them. When all the beans have acquired a dark-brown color, he shakes them out upon a wooden dish, *mibrâda*, which is also provided with a long handle, in order that they may cool off, *jebarredha*. Meanwhile he takes the second smaller pot, pours boiling water into it from the first one, and sets it by the fire. He wipes a wooden mortar, *mihbâš* (or *niğr*), decorated with carvings, shakes, *jekubb*, into it the cold beans freed from their husks, picks up with his right hand or with both hands a long wooden pestle, *jad* (or *mehwân*), and, holding the mortar between his knees, pounds the coffee with measured and dignified strokes. After every five or six blows upon the beans he knocks the edge of the pestle against the sides of the mortar in order to get rid of the coffee clinging to it. The noise made by the mortar and pestle, *ḥess al-mihbâš*, is heard everywhere in the vicinity, and the people give their opinion as to whether these sounds are regular and artistic or not. The pounding of coffee is an art, and musical ability is judged according to the way in which it is done.

The coffee when ground to a fine powder is shaken out, *jelaẖẖemha*, by a slave into his right hand or straight into the second pot, in which the fresh coffee is boiled. This pot is called *maṣfa'* (or *ṭalâje*). The slave takes the rag with which he has wiped the vessel, places it on the handle of the pot, and holds it above the fire, continually moving it farther away or nearer in order that the coffee may not boil over. When the coffee is thoroughly boiled, *ṭbaḫat*, he places the pot at some little distance from the fire in order that the coffee may settle. He then puts into the mortar a few grains of the fragrant spice known as cardamom and a pinch of saffron, beats them up, shakes them out into the third pot, which has been cleaned and warmed, and pours into it the boiled coffee from the second pot. The third pot, in which the coffee is boiled with the ground spices, is called *mabhâra*. From a circular box of wood, *ḳawṭi*, or copper, *ḳafaṣ*, the slave takes out small cups of solid stoneware, *fanâğîl*, pours a little water into each one, rubs them with his thumb on a piece of rag, and puts them on a copper platter called *ṣinijje*. When the spice-flavored coffee has boiled he empties a part of it into the fourth